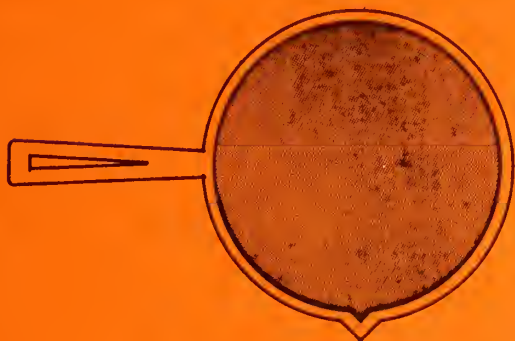


APP
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august summer favorites



published by the women of the church
calvary episcopal church fletcher, n.c.
august 1975

William Leonard Eury

APPALACHIAN
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AUGUST SUPPER FAVORITES

Second Edition

December, 1975

Published by the women of the church
Calvary Episcopal Church, Fletcher, North Carolina

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Calvary Church began after a meal at "The Meadows," the home of Mr. and Mrs. Daniel Blake in 1857. Some twenty people or more discussed the building of a church that was finished in 1859.

In 1868, the women of the congregation started a campaign for funds to build a Rectory. They sold books, baked goods, needlework and fruits to raise the money.

The Rectory was built and these sales were carried on there in booths at a "Social." Later the women of the church had suppers in what was called the school. This eventually became the Parish House. Mrs. Edmond Blake was in charge of these suppers for several years with the help of her two daughters, Mrs. Schley and Mrs. Mumford. They were called "Mrs. Blake's Suppers." All the women of the church helped and fresh garden vegetables were cooked, chickens prepared and pies and cakes made. The food was cooked on a large wood stove and water was carried from the well in the yard. These suppers were the result of some of the best cooks in the parish.

When Mrs. Blake could no longer be Chairman, the name was changed to "August Supper" since it was always held in August when fresh vegetables were plentiful in the gardens.

August Suppers are still prepared by some of the best cooks in the land and we are pleased to share these recipes (some used at the suppers as well as other favorites) with you.

APPETIZERS & BEVERAGES

Savoy Cheese

1/2 lb. butter or high grade margarine	1 large chili pepper
1/2 lb. American cheese	several sprigs of parsley
8 stuffed olives	1 small onion

Beat 1/2 lb. butter or margarine to a cream, gradually beat into it 1/2 lb. American cheese that has been put through food grinder with 8 stuffed olives, one large chili pepper several sprigs of parsley and one small onion.

Put in a small bowl and add 1 tsp. worchestershire sauce, 2 tbsp. tomato catsup and a little salt.

Mix well and press into any container with a tight lid. Keep cold and spread on crackers, triscuit or toast. Use for cocktails, salads, etc. Can be frozen. (I usually put mine in small cheese jars or baby food jars so I can thaw small quantities at a time.)

Emily Hayes

Hot Hamburger Dip

Saute: 1 lb. ground beef
1/2 cup chopped onion
dash of garlic powder

Dip off fat and add: 1 - 8 oz. can tomato sauce
1/4 cup catsup
1 tsp. sugar
3/4 tsp. oregano

simmer one hour and add: 1 - 8 oz. pkg. cream cheese
1/3 cup parmesan cheese

Keep hot while serving and use Fritos or Doritos

Sandy Samz

Hot Dip or Spread

1 small jar dried beef chipped fine	2 tbsp. chopped onion
8 oz. pkg. of cream cheese	2 tbsp. milk
1/2 cup sour cream	dash of pepper
2 tbsp. chopped green pepper	

Blend cheese and milk. Stir in rest of ingredients except sour cream. Blend. Fold in sour cream. Pour into shallow baking dish. Cover with 1/2 cup chopped nuts. Bake 350° 15 minutes. Serve with crackers or chips.

Linda Thompson

Cheese Ball Snacks

2 cups flour	1/2 - 3/4 lb. grated sharp cheddar
1/2 lb. butter	cheese (New York)
1 - 2 (individual serving size)	1/4 tsp. cayenne pepper (or to taste)
Rice Krispies	1 tsp. salt

Mix and make into balls. Bake 400° 10 minutes

Col. Frank Hill

Baked Clams

3/4 cup ritz crackers crushed	1/3 stick melted butter
1/4 cup Italian style seasoned bread	1/2 small onion grated (or use flakes)
crumbs	1/2 tsp. oregano
1 can (7-8 oz.) minced clams & liquid	
2 tsp. parmesan cheese	

Mix, put in sea shells (any kind of small sea shells). Sprinkle with paprika. Bake 30 minutes at 350°. Makes 12 - 15.

Linda Thompson

Citrus Sparkler

1 12 oz. can frozen orange juice	1 32 oz. bottle chilled lemon-lime
2 tbsp. lime juice	carbonated beverage
4 tsp. rum flavoring	2 limes sliced

About 10 minutes before serving: Stir until well mixed undiluted orange juice, 2 1/2 juice cans of cold water, lime juice and rum flavoring. Add carbonated beverage and lime slices. To serve, stir well and pour over ice cubes. 9 cups

Joyce Brown

Instant Russian Tea

1 large jar tang	2 tsp. cinnamon
1 cup instant tea with lemon	1 tsp. all spice
1 cup sugar	1 tsp. cloves

Mix all ingredients and keep in tight jar. Use 1 tsp. of mixture for each cup.

Virginia Kennickell

Beef Tea for Strengthening Invalids

Cut 1 lb. lean beef into small pieces. Put into a quart jar, (no water), cover tightly and set jar in pot of cold water. Heat gradually to a boil, continue simmering for about 4 or 5 hours until meat looks like white rags and juice is all drawn out. Drain into another jar, pressing meat to extract all the juice. Salt to taste and, when cold, skim fat off. Serve either hot or ice cold. This is very good for a recuperating patient whose appetite is not very good.

(also my Mother's) - Anne H. Jenkins

BREADS

Honey Whole Wheat Bread

3 cups Pillsbury's whole wheat flour	1 tbsp. salt
1/2 cup nonfat dry milk	2 packages active dry yeast

Combine these four ingredients in a large mixer bowl.

3 cups water	1/2 cup honey
2 tbsp. cooking oil	

Heat water, honey and oil in saucepan over low heat until warm. Pour warm (not hot) liquid over flour mixture. Blend at low speed 1 minute medium speed 2 minutes. By hand stir in 1 cup additional whole wheat flour and 4 to 4½ cups all purpose flour*

Knead on floured surface, about 5 minutes. Place dough in greased bowl; cover, let rise 45 to 60 minutes until light and doubled in bulk. Punch down dough divide in half. Generously grease two loaf pans.

Shape each half into a loaf by rolling the dough out to a 14 x 7-inch rectangle. Starting with 7-inch side roll up jelly roll fashion. Place in greased pan 9 x 5 or 8 x 4.

Cover loaves; let rise 30 to 45 minutes until light and doubled.

Bake at 375° for 40 to 45 minutes until loaf sounds hollow when lightly tapped. Remove from pan; cool on wire rack before slicing.

High altitude adjustment - 5 200 feet. No change.

*If using Pillsbury's Best Self-Rising flour, use only 3/4 teaspoon salt.

Janice Padgett

Jalapeno Cornbread

3 cups of corn meal mix	3 eggs
2 1/2 cups milk	1 large onion
1/2 cup salad oil	1 cup cream style corn
1 1/2 cups sharp cheese grated	1/4 cup finely chopped Jalapeno peppers (El Paso brand, in Mexican food section)

Put corn meal mix in large bowl. Add milk and stir. Add other ingredients in order given. Bake in greased pans (2 large pans) 400° for 35 minutes. Serves 12 - 16

Nancy Kaltenbach

Virginia Spoon Bread

1 pint white water-ground cornmeal	1 1/2 tsp. salt
1 quart water	2 tsp. baking powder
1 pint whole milk	1/4 cup butter
4 - 6 eggs	

Scald 1 pint cornmeal with about 1 quart boiling water, enough to make a thick gruel, add about 1 pint whole milk, enough to make batter very thin (like cream soup), beat in eggs, one at a time and add salt and baking powder.

Beat well, pour into hot casserole containing about 1/4 cup melted butter, bake in moderate (350°) oven for about 3/4 to 1 hour, or until firm in center and brown on top.

This will take a large casserole or two small ones. Be sure the casseroles are very hot before adding batter. Do not stir butter into batter.

Anne H. Jenkins

Sour Cream Cornbread

1 cup self rising corn meal	2 eggs slightly beaten
1/2 cup cooking oil	1/2 cup cream style corn
1 cup sour cream (small carton)	(optional - we leave it out)

Preheat oven to 450°. Mix first 4 ingredients (corn meal, eggs, oil, corn). Fold in sour cream last and mix well. Pour into preheated skillet and bake until golden brown.

Sandy Samz

Harvest Corn Bread

Sift together the following:

1 cup flour	1 cup corn meal
1/2 tsp. salt	2 tsp. baking powder
1 tbs. sugar	
1 egg, beaten	3/4 cup melted butter or
1 cup milk	margarine

Beat until smooth, fold in the following:

1/4 cup chopped green peppers	9 cherry tomatoes quartered or
	1 can #2 regular tomatoes

Pour into an 8 x 8 x 2 buttered pan. Garnish with three or four pepper rings. Bake at 425° for 15 - 20 minutes or until done.

Sprinkle with 1/2 cup sharp grated American Cheese. Return to oven for 7 min. or until cheese is melted and bubbling. A small onion, chopped, can be added if desired to the tomato and pepper mixture.

Clara S. Patty

Easy Biscuits

1 cup milk
 2 cups self rising flour
 3 tbsp. shortening

Mix shortening in flour with fork until crumbly. Add milk, roll out on floured board, cut, bake 400° in greased pan for 15 minutes.

Carolyn Boring

Angel Biscuits

1 pkg. dry yeast	1 tsp. soda
2 tbsp. luke warm water	4 tbsp. sugar
1 cup shortening	1 tsp. salt
5 cups plain flour	2 cups buttermilk
3 tsp. baking powder	

Dissolve yeast in warm water. Sift together dry ingredients, cut in shortening, add yeast and buttermilk. Knead enough to hold together. Roll dough out on floured board, cut with biscuit cutter, brush with melted butter. Let rise one hour or more and bake at 425° until lightly brown.

The uncooked biscuits may be stored in a covered container in the refrigerator for several days - taking out a few at a time to let rise and cook as desired.

Bertha Holland

American Home Rolls

2 cakes compressed yeast	1 tbsp. salt
1/4 cup lukewarm water	1/2 cup sugar
2 cups water	2 eggs - beaten
4 tbsp. shortening	6 cups flour or more

Mix sugar, salt and shortening and over this pour one cup of water heated to boiling. Stir until dissolved, then add one cup of cold water. When lukewarm add the yeast (dissolved in the lukewarm water) and the beaten eggs. Stir in the flour. Turn out on a floured board and knead lightly. Return to a greased bowl to rise. Punch down and form into rolls. Brush with butter.

Let rise and bake in a moderate oven, not over 400° for about 20 minutes. Use what you wish and put the remainder in a well-greased bowl and cover with oiled paper. You can keep the dough in the refrigerator for a week or more, using bits of it at a time or prepare all dough at one time bake rolls until firm but not done and store in plastic bags in refrigerator. These may be used to "bake 'n serve" as desired.

Bertha Holland

Bread, Plain Loaf

Put in cup to dissolve:

1 pkg. yeast
1/2 cup warm water

1 tbsp. sugar

Combine with:

1 egg, beaten
1/2 cup sugar

1/2 cup melted Crisco
1 1/2 tsp. salt

Add:

2 cups warm water

6 1/2 cups sifted flour
(I use unbleached)

Mix until well mixed. Knead for 10 to 12 minutes, adding flour as needed. Shape into ball; place in greased bowl. Cover and let rise to double (1 1/2 to 2 hours). I put mine in cold oven with a pan of very hot water below it.

Punch down and divide. Let rest for 10 minutes. Roll into 2 rectangles and place in greased pans. Let rise to top of pans. Bake 450° for 10 min. Then at 350° for 40 minutes. When brown cover with foil.

Eva Fitchett

Nutrition Packed Muffins

1 cup bran
1/2 cup black molasses
1/2 cup milk
1 tsp. vanilla
1/4 cup corn oil

1/2 cup raisins
1 cup chopped nuts
1 tsp. salt
2 1/2 tsp. baking powder
1/2 cup wheat germ
1/2 cup rolled oats

Mix first 6 ingredients. In another bowl mix remaining ingredients. Combine the two mixtures. Mix well and spoon into muffin cups. Bake 400° about 15 minutes. These keep well in tin box in refrigerator and are excellent for lunch box.

Virginia Kennickell

Cheddar's Cheese Bread

2 cups sifted all purpose flour
2 tsp. baking powder
1 tbsp. sugar
1/2 tsp. salt
1/4 cup butter or margarine
(cut into 4 parts)

1 cup grated sharp natural Cheddar
Cheese (1/4 lb.)
1 1/2 tsp. dried dill weed
3/4 cup milk
1 egg slightly beaten
1 tbsp. grated onion

Preheat oven to 350° F. Lightly grease a 9 x 5 x 3 loaf pan. Sift flour with baking powder, sugar and salt into a large bowl. With 2 knives or pastry blender cut in butter until mixture resembles coarse crumbs. Stir in cheese and onion and dill weed to mix well.

Pour into prepared pan. Bake 40-45 min. or until cake tester inserted in center comes out clean. Let cool in pan 10 min. Turn out on wire rack. Serve warm or let cool completely.

Eva Fitchett

White Bread

1/2 cup warm water	1 tbsp. salt
2 pkg. yeast	2 tbsp. soft shortening
1 3/4 cup lukewarm milk	7 - 7 1/4 cup flour
3 tbsp. sugar	

Measure warm water into mixing bowl. Add, stirring to dissolve yeast, milk, sugar, salt, shortening and half of flour. Mix with spoon until smooth. Add enough flour to handle easily. Knead dough until smooth and elastic and no longer sticks to board. Round up in greased bowl. Turn to bring greased side up. Cover with damp cloth.

Let rise in warm place until doubled (about 1 1/2 hours). Punch down, let rise again until doubled (about 30 minutes). Divide dough into two equal portions and shape into loaves. Let rise (double) and and bake in 425° oven 25-30 minutes (yield 2 loaves)

Mildred Cunliffe

Gritted Bread

Put in bowl the following:

2 cups water ground corn meal (plain)	3/4 tsp. salt
1/2 tsp. baking powder	1/2 tsp. soda
1 tsp. sugar	

Add: 1 - 2 eggs and buttermilk to make a mush.

Grate 1 1/2 ears fresh sweet corn, using finest grating. Use pulp, and juice (approximately 1 cup total). Blend into corn meal mixture and let stand five minutes.

Put 1 1/2 tablespoon vegetable shortening in a deep, 9 inch cast iron skillet and heat in hot oven 475° until pan is hot. Pour mixture into pan and bake until well brown.

Serve hot with plenty of butter and enjoy every bite.

Ermine Henderson

Pumpkin Bread

1 1/2 cups of sugar	1/2 tsp. ground cinnamon
1/2 tsp. nutmeg	1/2 tsp. ground all spice
1 2/3 cups plain flour	1 tsp. salt
1 tsp. soda	
Mix well together	
1 cup cold water	2 eggs (beat in water until foamy)
1 cup pumpkin	1/2 cup wesson oil

Mix liquid well and add dry ingredients. One cup of pecans may be added.

Maria Fletcher

Banana Nut Loaf

2/3 cup butter or oleo	1 tsp. salt
1 cup sugar	1/2 tsp. soda
4 eggs	2 cups mashed ripe banana
3 1/2 cups sifted flour	1 cup chopped walnuts
4 tsp. baking powder	

Cream butter, sugar and eggs; add sifted dry ingredients alternately with banana. Stir in nuts. Use 2 greased loaf tins. Bake 350° about 1 hour or until baked. Delicious with whipped cream or can be made into a sandwich spread with cream cheese.

Mabel Werden

Whole Wheat Muffins

1 cup plain flour	1 egg
3/4 cup whole wheat flour	1 cup milk
3 tsp. baking powder	1/4 cup melted butter
1/2 tsp. salt	
2 tbsp. sugar	

Sift first five ingredients. Add remaining ingredients and stir to dampen. Bake 400° for 15 minutes. Makes 1 dozen.

Joan Lance

Granny's Pumpkin Bread

4 cups flour	1 cup cooking oil
3 cups sugar	2/3 cup cold water
2 tsp. baking soda	1 1-lb. can pumpkin
1/2 tsp. salt	1 tsp. of each of the following:
1/2 tsp. ground cloves	baking powder, cinnamon, nutmeg,
4 eggs	all spice

Soft all dry ingredients several times, place in a large bowl. Add oil, water and pumpkin and blend. Add eggs one at a time beating well after each one. Pour into 2 greased and floured bread pans. Bake at 350° for one hour.

Vicky Best

Mayonnaise Muffins

1 cup self-rising flour
1/2 cup milk
2 tbsp. mayonnaise

Mix and pour into greased muffin pan. Bake 350° for 15 - 20 minutes. Makes six.

Joan Lance

Melt-in-mouth Coffe Cake

2 sticks butter or margarine	2 tsp. baking powder
2 eggs	2 cups granulated sugar
1/4 tsp. salt	2 cups sifted flour
1/2 tsp. vanilla	1 cup sour cream (1/2 pint)

Topping: 3/4 cup chopped pecans
1 tsp. cinnamon
2tbsp. brown sugar

Sift flour, baking powder and salt together. Cream butter and sugar. Add eggs and beat well. Add flour alternately with sour cream and vanilla.

Beat well. Pour 1/2 mixture in tube pan sprayed with Pam, then 1/2 topping mixture. Add rest of mixture and top with rest of topping mixture.

Bake at 350° one hour. Cool and sprinkle with powdered sugar.

Betty Shuford

MAIN DISHES

Italian Chicken

2½ - 3 lbs. broiler-fryer chicken (cut - up) 1/2 cup soft margarine
 1/2 envelope (1tbsp) garlic salad dressing mix Paprika
 1 cup corn flake crumbs

Pat chicken dry with paper towel. Combine butter and salad dressing mix. Spread butter mix over chicken pieces. Roll in cornflakes, sprinkle with paprika. Bake 350° 1 1/4 hours.

Betty Seifert

Chicken Steak

2 cup cooked chicken	1 1/2 cup bread crumbs
1 egg	1/2 cup milk
1/2 tsp. salt	1/4 bell pepper
1/8 tsp. onion juice	

Mix. Form all ingredients above into patties, sprinkle or roll in flour and fry.

Rebecca Nesbitt

Chicken - Rice Casserole

2 stalks celery	1 medium onion
1 1/2 cups Minute rice	1 can cream of chicken soup
1 cup milk	2 6-oz. cans boned chicken

Cut fine 2 individual stalks celery and onion. Saute in butter at low heat until tender but not brown. Cook minute rice according to directions.

To one can of cream of chicken soup, add 1 cup milk. Warm and stir until mixed. Cut into pieces contents of 2 cans of boned chicken. Add rice, vegetables and chicken to soup and mix well. Put into buttered casserole. Bake at 350° for 25 minutes. Serves 6 or 8.

Eva Fitchett

Chicken Casserole

1 10½ oz can mushroom soup	1 10½ oz can cream of chicken soup
1 sm. can evaporated milk	
1/2 green pepper diced	1 cup cubed celery
1 1/2 cup cubed chicken	1 sm. can mushrooms
slivered almonds	2 Cups Chinese noodles

1/2 small can diced pimento
 (Continued on page 11)

Chicken Casserole continued

Combine soups, milk, pimento, green pepper, celery, chicken, mushrooms and almonds. Place half the noodles in greased casserole; add chicken mixture. Top with remaining noodles. Bake for 30 minutes at 325° to 350°. Yield: 6 servings

Gwen Jolliff

Mystery Chef Chicken Pie

1 cut up roasting or fricassee chicken (4 or 5 lbs)	1/2 tsp. pepper
3/4 cup sifted flour	1 small onion
2 tbsp. butter	boiling water
1 tbsp. salt	

Press flour into pieces of chicken. Place any chicken fat you have from the chicken in a pot and melt with the butter. Brown pieces of chicken and remove from pot.

Add cut-up onion and let it slightly brown. Return chicken to pot and add sufficient water to just cover chicken. Add pepper and salt and simmer about 2 hours.

When chicken is cooked, allow to cool and remove from bones. Place chicken in a deep dish and put gravy through a strainer, placing thickest of gravy into pie dish with the chicken meat. Chill before adding pastry.

Sift into large bowl 1 cup sifted flour, 1 tsp. baking powder, 1/2 tsp. salt. Mix thoroughly. Add 1/3 cup butter (3 oz), cut in small pieces, then flake between fingers and thumbs. Add only sufficient water to make ingredients combine. Roll out and put over chicken. Make several small openings in crust. Bake in center of moderate oven until pastry is golden brown.

I used fryers and all of the gravy (thin and thick).

Eva Fitchett

Chicken and Dressing

4 lb. or 1 chicken	6 cups dry bread crumbs
1 tsp. salt	dash pepper
1 1/4 tsp. sage	2 tbsp. chopped onion
1 can cream chicken soup	1/2 cup melted butter

Combine. Melt butter and combine with bread crumbs, salt, pepper, sage and butter using 1/2 can soup.

Dip chicken in flour. Season with salt and pepper and brown in hot fat. Place around edge of baking pan. Place above mixture in center of pan. Make gravy with pan drippings using 2 tbsp. flour and enough water mixed with remaining soup to make 2 cups. Pour over chicken. Cover pan and bake in 350° oven for 1 hour

Charles Jones

Weight Watchers Special

Chicken Francois - Broccoli

Broccoli floretts - fresh or 2 pkgs. frozen

Chicken Breasts - 4 or approx. 2 1/2 pounds

Prepared white sauce

Boil broccoli 3-5 minutes in H₂O with 1 bouillon cube. Drain and put in bottom of large casserole. Boil chicken breasts in unseasoned H₂O until it falls off the bone. Remove from H₂O, cool, remove skin, and slice medium thin.

Optional

Distribute 4 oz jar (or fresh equivalent) sliced mushrooms and juice over broccoli.

Distribute sliced chicken breasts over broccoli in casserole and press down. Pour prepared white sauce over casserole and give it time to settle. Don't disturb vegetable, chicken layers.

Casserole topping is up to the cook - I use heavy sprinkling of paprika (for looks), grated sharp cheese (1oz.) or grated Parmesan cheese (1 oz) and bread crumbs made from 1 slice stale enriched white bread put in blender.

This casserole will serve 6 people accompanied by no more than a luscious green salad and fresh fruit for dessert. The casserole can be made ahead and frozen. Before serving put in 325° F oven and heat until bubbling hot

Low Cal White Sauce

1 1/2 cups evaporated skim milk

1/2 cup sherry (cooking removes alcohol & calories or use 1/3 cup cooking sherry (watch salt) or use sherry flavoring to taste

At least 3 healthy sprigs fresh parsley cut up fine with scissors. (Use dried parsley flakes (1tbsp) if you have to.

1/2 cup fresh skim milk (or low fat
1/4 tsp. paprika

Pinch garlic (optional) salt
Pinch fresh or dried basil or
rosemary (optional)

1/2 tsp. art. butter flavoring
Salt & pepper to taste

1 dash Mr. McIlhenny's famous
tobasco sauce

Mix ingredients in sauce pan and heat slowly to boiling. Do not boil!

Thicken with: (in order of choice)

1. Arrowroot mixed in H₂O (2 tbsp. to 4 oz. H₂O) or
2. Corn starch (as above) or
3. Flour (as above)

Sauce should be consistency of rich cream soup. Use with chicken Francois - Broccoli.

F. A.

Beef and Rice Curry

1/2 cup diced green pepper
 1/2 med. onion chopped
 3 tbsp. flour
 2 cups grated cheese
 5 ozs. chipped beef chopped
 1/2 tsp. paprika

1/2 cup diced celery
 3 tbsp. butter melted
 2 cups milk
 1 1/2 cups cooked rice
 3/4 tsp. curry powder

Saute peppers, celery, and onion in butter. Blend in flour. Add milk and stir until sauce is thickened and smooth. Stir in cheese. Heat until melted. Add cooked rice and beef. Mix in curry powder and paprika. Heat thoroughly. Makes 4 to 6 servings

Jewell Garren

Beer Braised Beef

3 lbs. beef chuck cut in cubes
 1/4 tsp. salt
 2 large onions sliced
 1 10 1/2 oz can cond. beef broth
 1 tbsp. vinegar
 1 clove garlic minced
 1 bay leaf

1/4 cup flour
 3 tbsp. cooking oil
 1 8 oz can whole mushrooms
 1 12 oz can beer
 2 tsp. sugar
 1 tsp. dried thyme
 1 tbsp snipped parsley

Shake beef cubes in mixture of flour and salt. In dutch oven brown beef in hot oil 1/2 at a time. Combine onion, mushrooms, broth, beer, vinegar, sugar, salt, garlic, thyme, and bay leaf in dutch oven. Simmer covered 1 1/4 to 1 1/2 hours or til meat is tender. Remove bay leaf.

Thicken slightly using 1 tbsp flour blended with 2 tbsp. water if desired. Stir in parsley. Serve over buttered noodles or rice. Makes 8 servings.

Carolyn Boring

Company Casserole

1 tbsp. butter
 1/2 lb. noodles
 1 lb. ground meat
 8 oz cottage cheese
 1 large cream cheese

1/4 cup sour cream
 1/3 cup chopped onion
 2 tbsp. chopped green pepper
 2 cans 8 oz. tomato sauce

Cook and drain noodles. Brown meat in butter and add tomato sauce. Combine cheese, sour cream, onion and pepper. Put 1/2 of noodles in casserole. Cover with all cheese mixture and add remaining noodles. Cover with meat and tomato sauce mixture. Bake 40 minutes at 350°.

Minnie Shuford

1 lb. jar grape jelly	1 jar chili sauce
juice of 1 lemon	2 lbs. ground meat
1 med. onion minced	1 egg
salt to taste	

Mix jelly, chili sauce and lemon in pot. Heat to boiling. Combine meat, onion, egg and salt to make 50 meatballs and add to mixture. Simmer for 10 minutes. Do not brown meatballs first.

Diced hot dogs can be used instead of meatballs. Serve in chafing dish.

Gayle Wright

Ripe Olive carbonne of Beef

8 cube steaks	margarine
1 onion chopped	1 beef bouillon cubs
1 cup pitted ripe olives	flour
1 cup mushrooms	3 tbsp. milk
1/8 tsp. thyme	

Brown meat in margarine after dredging in flour. Remove to baking dish. Add onions to pan and brown lightly. Spoon over meat. Melt more margarine, mushrooms, 1 tbsp. flour, 1 cup beef bouillon thyme, milk.

Cook and stir until thickened. Add 1 cup olives to sauce, spoon over meat, cover baking dish, bake for 1 hour at 350° or until tender. Delicious with rice and green salad.

Anne E. Jenkins

Liverwurst Aspic

1 lb. liverwurst	1 small grated onion
1 can beef bouillon	1 envelope gelatin
6 tbsp. sherry	

Mash and mix liverwurst and onion. Dissolve gelatin in small amount of bouillon. Heat remaining bouillon and add gelatin mixture. Stir til dissolved. Stir in sherry. Pour 1/2 gelatin mixture into bottom of mold and put in frig to chill. Stir 3 or 4 tbsp. of soup mixture in liverwurst. When aspic in mold is set, but not hard, press liverwurst mixture into it, leaving space on all sides. Pour on remaining soup and chill. Serve with crackers.

Gayle Wright

Grandmother Kloman's Veal Outlets

2 lbs. veal steaks
1 tbsp. water
1/4 cup butter

1 egg
Flour, salt, pepper
mixed together

Dip steaks into egg beaten with water, then in seasoned flour, and brown well in butter. Remove from skillet, make gravy with drippings left in pan, and return steaks to gravy, covering them with gravy.

Cover pan and bake in 350° oven for about one hour, turning once very carefully. This is delicious with "Virginia Spoon Bread".

My Mother - Anne Hunter Jenkins

Corn Beef Roll Up

1 1/2 cups flour
1/2 tsp. salt
2/3 cup milk

1/2 cup corn meal
1 tsp. baking powder
1/3 cup salad oil

Stir liquid into dry ingredients. Grease 10 x 15 inch pan and spread dough over it.

Combine: 1 12-oz can cornbeef with 2 cups diced cooked potatoes. Place down center strip of dough. Cut edges of dough into 1 inch strips and lace. Bake 425° for 20 minutes. Cut in slices and serve with the following sauce:

Cook: 1 crushed clove garlic, 1/2 cup chopped onion in 2 tbsp. butter til tender. Mix in 1/2 cup catsup, 1/2 cup water, 1/4 cup sugar, 2 tbsp. vinegar 1/4 tsp. red pepper, 1/2 tsp. salt, and 1 tsp. worchestershire sauce. Simmer while roll is baking.

Frances Finney

"Mrs. Parson Jenkins" Leg of Lamb

Rub leg of lamb with ginger all over. Chop fine 2 stalks celery, 1 medium onion, and 1 large carrot. Place in bottom of large roasting pan and put lamb on top of vegetables. Add 1 cup Burgundy wine and enough water to fill up to one inch from bottom of pan

Sprinkle top of lamb with seasoned pepper and place one large or two small bay leaves on top. Bake at 350° without opening oven door until 3½ hours have passed. Remove immediately, place lamb on platter and make gravy with juice in pan (removing as much of the grease on top as you can, first). It will take about 1½ cups cold water and 1 cup flour well mixed to make the gravy. Add salt as desired, but be sure to taste.

This same rule can be used to do rib roasts of beef, cooking for 2½ hours and center will be rare and the outside well done. "S good!"

Lamb Chops and Green Pepper

1 lb. fresh green pepper
 Cut in about 1½ in. strips
 1/4 tsp. oregano
 1/8 tsp. cayenne
 2 tbsp. cooking oil

1 sliver garlic
 1 tsp. salt
 1/4 tsp. black pepper
 2 tbsp. cider or wine vinegar

Saute green pepper strips in hot fat until delicately browned on both sides. Add garlic and all other seasonings. Cover and steam 7 or 8 minutes or until peppers are crispy tender. Let cook uncovered for 2 or 3 minutes.

1 lb. loin or rib lamb chops
 cut about 1 inch thick
 1 tsp. salt
 2 tsp. cider or wine vinegar

1/4 tsp. oregano
 1/4 tsp. black pepper
 1 sliver garlic

Rub hot skillet with lamb chop suet. Add chops and brown over moderately hot flame. Season with all other ingredients. Cover and steam about 10 min. or until well done. Turn chop over while cooking. Cook uncovered 2 or 3 minutes. Serve chops with green peppers. If any drippings remain in pan add 1 or 2 tbsp. hot water and place over low flame until very hot and pour over meat and peppers.

Jewell Garren

Shrimp and Chicken Curry

1/4 Cup plus 2 tbsp. butter
 1 tbsp. curry powder
 1 1/2 tsp. salt
 1/4 tsp. ground ginger
 2 cup milk
 4 cups cooked, cleaned shrimp or cup of cooked H₂O).
 Chicken
 1 tsp. lemon juice

1/2 cup minced onion
 1/4 cup plus 2 tbsp. flour
 1 1/2 tsp. sugar
 2 cup chicken broth(or 2 chicken
 bouillon cubes dissolved in

Melt butter in sauce pan. Saute onion and curry powder in butter. Blend in flour and seasonings. Cook over low heat until mixture is smooth and bubbly. Remove from heat. Stir in chicken broth and milk. Boil one minute. Add shrimp or chicken and lemon juice. Heat, serve over rice with chopped apple, peanuts, bananas, coconut, raisins and bacon bits.

Vicky Best

Barbecued Shrimp

5 lbs. jumbo shrimp (frozen)
 2 tbsp. black pepper
 1 tbsp. dry mustard
 palm of your hand of salt

6 pts. white vinegar
 1 tbsp. red pepper
 1 tbsp. celery salt

Let shrimp thaw, but do not force. Boil in an enameled pan (not aluminum) for 40 to 50 minutes. Stir gently so as not to break shrimp. When cool enough, shake each shrimp separately to remove the vinegar. Will keep for an indefinite period in the refrigerator.

Clara S. Patty

Toriyaki Meat Balls

1 lb. hamburger
½ cup onions, chopped fine
1 tsp. salt
1 cup rice - cooked
1 egg, beaten
½ cup toriyaki sauce

Mix well, shape into medium balls.

Can be frozen.

Fry on medium heat in oil

or

skewer and fry in fondue pot.

VEGETABLES

Kentucky Style Baked Beans

2 # 303 cans pork & beans
 2 cloves garlic, diced fine
 3 tbsp. brown sugar
 1 tsp. prepared mustard
 1 tsp. salt
 3 tbsp. vinegar
 juice of 1/2 lemon

1 large onion, diced fine
 6 slices breakfast bacon
 2 tbsp. granulated sugar
 1/2 cup catsup
 1 tbsp. worchestershire sauce
 1 tsp. mayonnaise

Fry bacon very crisp and drain. Chop onion and garlic into bacon grease and saute until tender. Combine beans and above ingredients (bacon in chips about 1/2 inch) and stir well. Add bacon grease, onions and garlic and stir. Bake about three hours at 325°.

Ermine Henderson

Baked Beans

3 # 3 cans beans
 1/2 box dark brown sugar
 2 medium onions chopped
 2 medium onions chopped
 1/4 cup catsup

1 tsp. mustard
 3-4 tbsp. bacon fat
 4 tbsp. vinegar
 salt to taste

When half done place 5 or 6 slices of bacon on top and continue cooking. Cook 1½ hours at 400°.

Janice Padgett

Chinese Green Beans

2 cans Blue Lake Sliced green beans
 (drained)
 1 can Cream of Mushroom soup (undiluted)
 1/8 tsp. garlic powder

1 can water chestnuts (drained & chopped)
 1 medium onion chopped
 3/4 stick margarine

Saute onion and garlic powder in margarine. Add beans and chestnuts and soup. If cooking immediately, bake 30 minutes at 350°. If stored in refrigerator, bake 40 minutes at 350°. (Better if prepared a day ahead.)

Langdon Pressley

Orange Beets

1 can frozen orange juice (small)
 3/4 cups cider vinegar
 (we like half this amount)
 2 tbsp. cornstarch
 1 tbsp. butter

1 can water (measured in juice c.n)
 1 1/4 cup brown sugar
 1 # 2½ can beets (small whole or diced)

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Orange Beets continued

Moisten the cornstarch and smooth to a paste using $\frac{1}{2}$ of the water. Mix all the other ingredients with the exception of the butter and the beet

Bring to a boil and add the cornstarch. Stir to prevent lumping and cook until clear and thickened, approximately 8 minutes. Add the butter, then the beets. Heat and serve. Berea, Ky - "Boone Tavern" recipe.

Mary Dodd

Broccoli Casserole

2 pkg. frozen broccoli, cook as directed

Sauce:

1 carton cream cheese and chives
1 can frozen (or canned) shrimp soup
1 tbsp. soy sauce

Place alternately in dish. Cover with buttered bread crumbs. Bake 30 minutes at 350 degrees.

Eva Fitchett

Broccoli Casserole

2 pkg. frozen broccoli	1 cup cheddar cheese grated
2 eggs, beaten	salt and pepper to taste
1 cup mayonnaise	Cracker Crumbs or crushed potato
1 can undiluted mushroom soup	chips
2-4 tbsp. onion grated	

Cook broccoli for 5 minutes. Drain. Cool. Combine broccoli, salt and pepper, eggs, mayonnaise, soup, onion, cheese. Sprinkle top with cracker crumbs or potato chips. (You may want to put some of the grated cheese on top.) Bake 30-40 minutes at 350°. Use greased casserole

Joyce Brown and
Mary Joyce Henderson

Joyce Brown used bread crumbs and cooks her's at 400° for 20 minutes.

Cabbage Casserole

1 med. size cabbage	4 eggs
1 $\frac{1}{2}$ stick butter or margarine	1 $\frac{1}{2}$ cups sweet milk
salt & pepper to taste	Ritz crackers (crushed for top)

Wilt cabbage until slightly tender. Hard boil 2 eggs. Put a layer of cabbage into baking dish, slice 1 egg (hard boiled) over cabbage half the butter, salt, and pepper, then repeat. Beat other 2 eggs into sweet milk, pour over, mixing well. Top with thick layer of crushed Ritz crackers. Bake at 350° til bubbly and brown. Potatoes and onions may be added. Its delicious.

Clair Ligon

Copper Penny Carrots

2 lbs cooked carrots (sliced or whole new carrots)	1 green pepper, chopped 2 green onions, chopped
---	--

Mix in blender:

1 cup sugar	1/2 cup vinegar
2/3 cup oil	2 tbsp. mustard
2 tsp. tabasco sauce	

Combine and serve cold. Let stand overnight in refrigerator and drain to serve. Serves 12

Jane Best

Corn Fritters - A La "Parson"

2 cups (6 ears or 1 can) corn	2 eggs
2 tsp. baking powder	2 cups flour
2 cups milk	1 tsp. salt
4 tbsp. melted butter	1 tbsp. sugar

Beat eggs into corn, add seasonings; add milk and flour mixed with baking powder, alternately. Bake on hot griddle or in hot frying pan, using as little shortening as possible. These are wonderful done outdoors on an outdoor grill. Serve with butter and maple syrup if desired. The same recipe can be used for apple fritters, substituting sliced apples and adding a little cinnamon and nutmeg. Serve with syrup and/or powdered sugar.

Stuffed Cucumbers

3 lg. cucumbers (peeled - halved lengthwise)	1 cup water
2 tbsp. oleo or butter	1 tsp. instant chicken bouillon
2 cups Pepperidge farm stuffing	1/2 cup chopped radishes
1/2 cup shredded Swiss cheese	1/2 tsp. marjoram
1 cup milk	1 egg beaten
dash pepper	1/4 tsp. salt

Scoop out seeds in cucumber. Place halves, cut side down in frying pan. Add bouillon mixed with water. Heat to boiling and simmer, covered for about 15 minutes. Drain on paper towels and reserve broth.

Melt butter in small skillet, saute radishes til soft. Stir in stuffing mix and marjoram. Add reserved broth and mix well.

Sprinkle cheese over cucumbers. Combine egg, milk, salt and pepper. Pour into baking dish. Bake 20 minutes or til custard is set.

Gayle Wright

Eggplant Casserole

2 large eggplants	1 large bell pepper
2 large onions sliced in rings	1 cup coarsley sliced celery
Mushrooms (about 1/2 lb. fresh or 1 large can bits & pieces)	

All of above can be altered to suit individual taste. Add a little more or delete as desired.

Wash and peel two large eggplants, or three medium. Slice or cut into wedges approximately 3 inches by 1 inch. Dredge in flour and quickly brown in moderately hot oil. DO NOT OVERCOOK. Place on paper towels to drain thoroughly. Arrange in casserole which has been lightly sprayed with a vegetable cooking spray. Pieces should be reasonably flat. Add salt and pepper to taste.

In a frying pan preferably a cast iron skillet, saute bell pepper, onions, celery and mushrooms.

Add: 1 pint home canned tomatoes or 1 large can. Simmer 2 to 3 minutes. Pour mixture (which will be thin) over eggplants pieces alternating with grated cheese. Use either Parmesan or Mozzarella. Do not stir.

Bake 45 to 50 minutes at 350°. Serves 6 to 8.

Mildred W. Henderson

Eggplant Casserole

1 medium eggplant	1 small onion (chopped)
1/3 cup chopped green pepper	1/3 cup chopped celery
1/4 cup corn meal	2 tbsp. cooking oil
1 1 lb. can tomatoes	

Wash, peel, and slice eggplant thinly. Roll in corn meal and brown in vegetable oil. Stirring often. Add onion, pepper and celery. Cook until tender. Add tomatoes and reduce heat. Simmer 10 minutes. Salt and pepper to taste.

Betty West

Cheese Grits

4 cups cooked grits	1/2 lb. sharp cheese, grated
(1 cup raw cooked in 4 cups water)	1 beaten egg
1 tbsp. white pepper	1 tsp. worchestershire
1 cup milk	

Mix hot grits, cheese together with egg that has been beaten with milk. Add seasonings a little red pepper also if you like. Pour in greased baking dish (round) and bake 1 hour. 350°.

Gayle Wright

Mushroom Casserole

1 lb. fresh mushrooms or 1 large can chopped mushrooms	1 small bottle stuffed olives
1 recipe medium cream sauce, or 1 can condensed cream of mushroom soup	3 hard boiled eggs

If fresh mushrooms are used, cook slightly, then chop together with eggs and olives. Stir into cream sauce or soup, pour into buttered casserole cover with buttered crumbs or crumbled potatoe chips, and bake at 350° for about 1/2 hour, or until brown.

Anne H. Jenkins

Petit Pois Franois

4 cups peas	1/8 tsp. pepper
2 cups shredded lettuce	1/2 cup water
1/4 cup gr. onions	4 tbsp. butter
1/2 tsp. salt	2 tbsp. flour

Combine first 6 ingredients plus 3 tbsp. butter, cook 10 minutes. Blend 1 tbsp. butter with flour to a paste. Stir into pea mixture, small amount at a time. Cooking and stirring until thickens. Boil one minute. Serves 8. Very good with ham.

Betty Seifert

Easy Candied Sweet Potatoes

6 medium sweet potatoes	1/2 stick margarine or butter
1/2 cup Tang or other dry orange juice	3 tbsp. white corn syrup
3/4 tsp. cinnamon or to your taste	about 1/3 cup water

Wash sweet potatoes well, one medium per serving. Boil gently until tender but not done. Cool and scrape off skins being careful not to bruise or mash. Place whole in baking dish. For 6 servings, make the above syrup in a sauce pan.

Bring to boil, stirring constantly, and cook about three minutes. If necessary, add a little more water, but do not make syrup too thin. Pour over sweet potatoes. Bake in moderately hot oven 375° about 35 minutes, or until done. Baste syrup over potatoes several times during baking.

Mildred W. Henderson

Orange Sweet Potatoes

Boil six medium size sweet potatoes, peel quarter, and put in casserole. Cook the following sauce until it thickens:

1 cup fresh orange juice	1/3 cup brown sugar
2 tbsp. grated rind	1/3 cup white sugar
1 tbsp corn starch	pinch salt
3 tbsp. melted butter	

Pour sauce over potatoes. Bake til thoroughly heated

Janice Padgett

Squash Casserole

2 lb. squash	1 onion chopped
1 green pepper chopped	1 carrot crated
1 pkg. Pepperidge dressing	1 stick butter
1 can cream of chicken soup	

Cook squash, onions and carrots. Drain. Mix butter and add 1/2 stuffing mix and mix. Grease casserole. Put mixture in casserole and put rest of dressing on top. Cook for 35 minutes at 300°.

Dot Kitchens

Baked Stuffed Squash

4-6 summer squash (about 4")	1 tsp. salt
1/2 stick margarine	1/2 cup milk
1 egg, beaten	1 cup bread crumbs
1 med. onion, diced	1/2 tsp. celery seed
1/2 cup grated cheddar cheese	

Boil whole squash until barely tender. Drain. Scoop out centers of squash leaving shell about 1/4" thick. Mash squash pulp. Add margarine, salt milk, egg, crumbs, onion and celery seed. Fill squash with mixture.

Place in shallow pan with a little water and bake 30 minutes at 350°. Add cheese last 10 minutes. From Pickens Cookbook

Jane Best

Squash Casserole

1 1/2 to 2 lbs. squash	1 grated onion
Salt to taste and cook until tender and drain.	

Mix with:

2 tsp. poultry seasoning	1 or 2 grated carrots
1 can creamed chicken soup	1 carton sour cream
1 small can creamed corn	1 stick melted butter
1 pkg. slivered almonds.	

Put in pyrex dish, cover with crumbs, bake 45 minutes at 350°.

Mrs. Howard Austin

Squash Casserole

2 lbs. yellow squash	1 onion chopped
1 green pepper chopped	1 carrot grated
1/2 pint sour cream	1 can cream of chicken soup
1 pkg. Pepperidge Farm herb dressing	1 stick butter

Continued on page 23

Squash Casserole continued

Cook squash and onions, drain excess water. Add salt and pepper to taste. Melt butter and mix with dressing, divide in half. Mix one half with other ingredients and pour into greased casserole. Place remaining dressing on top. Bake at 350° for 35 minutes.

Bertha Holland

Squash Casserole

3 lbs. yellow squash	onions to your taste
1 stick margarine	1 green pepper
1 grated carrot	1 can creamed chicken soup
1 small carton sour cream	1 medium size pkg. herb dressing mix.

Cook squash, onion, margarine, green pepper and carrot together. When done add chicken soup, sour cream and herb dressing. Saving some to sprinkle on top. Bake 350° for about 10 minutes.

Allen Hughes

Squash Casserole

2 lbs. squash	1 small onion
Cook and mash. Then add:	
1 1/2 tsp. salt	1 can mushroom soup
1 pkg sour cream	1 small jar pimento or two tbsp green & red bell pepper.
1 stick butter, melted	
1 pkg. Pepperidge stuffing mix.	

Line casserole with stuffing mix. Save enough to sprinkle over top. Pour mixed ingredients into casserole and bake 25 minutes at 350°.

Minnie Shuford

Tomato Pudding

1 quart canned tomatoes or 1 10½ oz can tomato puree	1 cup brown sugar
1/2 cup melted oleo	1/4 tsp. salt
	6 slices bread

Add sugar and salt to tomatoes (if puree is used add 1/4 cup boiling water) Boil for 5 minutes. Tear bread into small bits, place in casserole and pour melted butter over top. Add hot tomatoes (or puree) and stir well. Bake uncovered 30 minutes in 350° oven.

Parboiled vegetables can be added, such as 1 chopped green pepper, 1 onion (diced) and 1 cup celery.

Gayle Wright

Fried Tomatoes - A La Parson

Slice half ripe tomatoes, coat with seasoned flour, fry in bacon drippings or corn oil. Remove to paper towels add remaining seasoned flour to drippings add milk to make cream gravy. Serve on toast with gravy over tomatoes.

Baked tomato Surprise

Bread crumbs	6-7 firm ripe tomatoes
1/2 lb. fresh mushrooms	1 7-oz pkg. Edam cheese
1 7-oz pkg. Gouda Cheese	1/2 cup milk

Place bread crumbs in bottom of baking dish which has been sprayed with Pan. Wash tomatoes and slice approximately 1/4 inch thick. Slice 1/2 pound fresh mushrooms and cut 1 7-oz pkg Edam and 1 7-oz pkg. Gouda cheese in small thin wedges. Alternate layers of tomatoes, mushrooms and cheese over bread crumbs. Salt and pepper to taste. Top layer will be cheese. Pour 1/2 cup milk over mixture and bake 35 to 40 Minutes in 350° oven.

Bo Henderson

Melody of Vegetables

2 carrots	2 stick celery
1/2 onion	1/2 stick butter
1 tbsp. corn starch	1 tbsp. sugar
1 small can whole tomatoes	1 can French style green beans

Cut carrots, celery, onion into 2 inch strips. Layer in casserole. Mix together butter, melted, cornstarch, sugar, tomatoes. Add drained green beans and then tomato mix. (Add green beans before tomato)

Bake covered 350° F. for 1 1/2 hours.

Vicky Best

SALADS

AVOCADO LUNCHEON RINGS:

1-1/2 T. unflavored gelatine	3 T. lemon juice
3/8 C. cold water	1-1/4 C. diced celery
3/4 Cup hot water	1-1/2 pimento diced
1-1/2 C. sieved avocado	3/4 C. mayonnaise
3/4 t. salt	

Soften gelatine in cold water; dissolve in hot water. Chill until partially set; add avocado combined with lemon juice; blend thoroughly. Fold in remaining ingredients, except salad. Pour into 8 individual ring molds; chill. Unmold on lettuce; fill center with tuna or chicken salad. Serves. 8.

Louise Hayes

COLD BROCCOLI MOLD: Serves 6 to 8

1 - 3 oz. pkg. cream cheese
 2 - 10 oz. pkgs. chopped broccoli
 1 - can condensed chicken broth - undiluted
 2 - envelopes plain gelatine
 1 - cup mayonnaise
 2 - hard cooked eggs - chopped
 Tobasco to taste. Salad greens and radish roses for garnish.
 Sour cream dressing.

Dice cream cheese, let stand at room temperature to soften. In a saucepan cook broccoli by directions on pkg., drain. To hot broccoli add cheese and stir until it melts. In another pan pour half of the broth and sprinkle gelatine over it to soften. Stir over low heat until it is dissolved. Use rubber spatula to scrape sides. Add to broccoli, then one at a time the eggs, mayonnaise and seasoning. Add remaining broth, mix well and refrigerate until partially thickened. Turn into six cup mold and chill to set.

Delicious as a salad or as a cold vegetable on a summer cold supper plate. Serve with accompanying sauce.

Emily Hayes

SOUR CREAM DRESSING FOR BROCCOLI MOLD:

2 tbsp. minced onion (green)
 1 tbsp. anchovy paste
 2 tbsp. lemon juice
 2 tbsp. white wine vinegar
 1/8 teaspoon crushed Tarragon
 1 - 8 oz. box sour cream
 1/2 cut mayonnaise

Mix well - Serve with the mold or on hot broccoli if desired. This also makes a delicious dip with chips or crackers.

Emily Hayes

WEIGHT WATCHER SPECIAL - CELERY ASPIC:

1-1/2 envelopes plain gelatin dissolved in 4 ozs. H₂O - heated to boiling.
 Pour dissolved gelatin into 1-1/2 cups tomato juice + juice of one lime (lemon is O.K., but not as subtle). Put mixture in mold and refrigerate to semi-solid consistency -

Thoroughly salt the following in mixing bowl -

3/4 cup chopped celery - leaves, stalks, heart
 1/2 cup green pepper - chopped
 1/2 cut salad olives (omit, if on diet) chopped
 1 clove garlic (minced) optional (I don't care for it.)

Wash and drain vegetables - mix into semi-congealed aspic - solidify and serve on crisp lettuce leaves along with one package of low fat cottage cheese, artistically arranged.

F.A.

SCANDANAVIAN SALAD:

1 large can green beans, drained
 1 large can green peas, drained
 1 bunch scallions, tops and all
 1 large can pimentos
 1 bunch celery

Cut celery and onions. Drain vegetables. Prepare the following marinade:

1/2 cup salad oil	1/2 tsp. paprika
1 cup vinegar	2 tablespoons water
1-1/4 cups sugar	

Mix all together. Pour over the top of vegetables. Let stand 6-8 hours or overnight in refrigerator. (Will keep for several days.)

Mary Joyce Henderson

TOMATO SOUP SALAD:

1 can of Tomato Soup	2 T. unflavored gelatin
1/2 c. cold water	1 c. mayonnaise
1-1/2 c. celery, onions, nuts, peppers	
8 oz. package cream cheese	

Bring soup to boiling point - Add cream cheese and stir till smooth. Add gelatin, which has been softened in cold water - When slightly cool, add mayonnaise & vegetables - Olives may be used - Chill in mold. Serve on lettuce with mayonnaise.

Margaret Munger

KOREAN SALAD:

1 large bag fresh spinach	4 eggs - boiled hard & sliced
8 slices bacon - cooked & crumbled	1 can water chestnuts-sliced

Dressing

1 cup salad oil	1/2 cup sugar
1/3 cup catsup	2 T grated onion
1 T Worckershire Sauce	

Gayle Wright

SOUR CREAM POTATO SALAD:

4 cups diced cooked potato	1/4 tsp. pepper
1 cup sliced celery	1/2 tsp. dill
3 green onions, thinly sliced	3/4 cup dairy sour cream
3 tbsp. vinegar	pieces of green pepper
3 tbsp. vegetable oil	
1/4 tsp. seasoned salt	

Combine potato, celery, and green onions. Mix next 5 ingredients. Pour over potato mixture and toss gently. Refrigerate several hours. Mix in sour cream and pepper pieces.

Joan Lance

HEAVENLY DELIGHT FLUFF SALAD:

2 small boxes orange jello
 2 c. hot water
 1 small can frozen orange juice
 2 cans (11 oz.) mandarin oranges (drained)
 1 large can crushed pineapple (drained)

Mix jello with hot water. Stir in orange juice and fruits. Pour into 13 x 9 x 2 inch dish and congeal. While salad is congealing mix:

1 c. cold milk and 1 pkg. instant lemon pudding. Add 1 envelope of cream whip mix (as directed) and fold into pudding. Spread over congealed jello mixture and chill until ready to serve.

(This can be served as salad or dessert.)

Rebecca Nesbitt

HOLIDAY CRANBERRY SALAD:

1 Cup ground raw cranberries (Measure after putting thru food chopper)

1 cup sugar	2 teaspoons grated orange rind
1 pkg. lemon jello	1 9-oz. can crushed pineapple
1/2 cup boiling water	1/2 cup broken pecan meats
1 cup orange juice	1 cup chopped celery

Mix sugar and cranberries together and let stand several hours. Add the jello to the boiling water and stir until dissolved. Add orange juice and stir. Then add cranberries and other ingredients and pour into mold. Serve on crisp lettuce and garnish with mayonnaise.

Eva Fitchett

LIME PARTY SALAD:

Melt in top of double boiler:

1/4 lb. marshmallows (about 16)

1 c. milk

Pour hot mixture over:

1 pkg. lime Jello (3 oz.)

Stir until dissolved; then stir in

2 3-oz. pkgs. cream cheese (dissolve cheese)

Add #2 can undrained crushed pineapple - Cool - Blend in

1 c. whipping cream, whipped.

Chill until firm - 12 servings.

Serve on crisp lettuce with mayonnaise or salad dressing, if desired.

Mildred Cunliffe

STRAWBERRY JELLO MOLD:

1 small package wild strawberry jello (do not dissolve)

1 large can (15½ oz.) crushed pineapple 1/2 cup sugar

Mix in saucepan and bring to a boil. Let cool.

Add:

1 cup cottage cheese 1 small carton cool whip

1 cup chopped nuts.

After blending, pour in a mold and chill several hours or over night.

Cathy Henderson

RED FRENCH DRESSING:

1 medium sized onion - cut into small pieces
1 cup sugar
3/4 cup water
1 cup oil
1/2 cup catsup
1/2 cup lemon juice
1 tsp. salt
1 tsp. paprika
5 tbsp. vinegar
1 tsp. horseradish

Blend in blender 1 minute.

Helena Stockel

MELODY SALAD DRESSING:

2/3 cup sugar
1/2 cup vinegar
1/4 cup lemon juice
1 cup corn oil
2/3 cup catsup
2 t. paprika
2 t. salt

Mix well - chill. Shake before serving. Makes 2-1/2 cups.
Store in refrigerator.

Sandy Samz

Scotch Cake:

Combine in large mixing bowl -

2 cups flour, 2 cups sugar

Bring to rapid boil in saucepan -

1 stick margarine, 1 cup vegetable oil, 4 tablespoons cocoa,
1 cup water.

Pour hot mixture into flour and sugar and mix thoroughly.

Add and beat well 1/2 cup buttermilk, 2 eggs, 1 teaspoon soda,
and 1 teaspoon vanilla.

Bake in 10" x 13" pan 30 minutes in 400° oven - Make icing
5 minutes before cake comes out of oven.

Icing:

Bring to boil 1 stick margarine, 4 tablespoons cocoa, 6 table-
spoons milk.

Remove from heat and add 1 teaspoon vanilla, 1 box powdered
sugar, 1 can chopped pecans, 1 cut flaked coconut. Spread on
cake while hot.

Helen Jones

Sheath Cake:

Mix: 2 cups sugar in mixing bowl.
 2 cups flour

Heat: 1 stick butter
 4 T. butter or margarine
 1 cup water

In saucepan to boiling point. Pour this mixture over
the dry ingredients.

Add: 1/2 cup buttermilk mixed with
 1 teaspoon soda, 2 eggs, 1 teaspoon vanilla

Mix well, pour batter into 11 x 15 x 1 square pan - Bake 35-40
minutes in preheated 375° oven.

Icing: Put 1 stick butter, 3 T. cocoa, 6 T. milk in saucepan
(double-boiler) and heat until it begins to boil. Remove from
stove, add 1 box sifted powdered sugar. Blend well & add 1 t.
vanilla & 1/2 cut chopped nuts (optional). Pour over hot cake.

Jeanne Vaitekunas

MY MOTHER'S SOUR CREAM CAKE:

1 egg, beaten in cup, add sour cream to fill cup.

1 c. sugar 1½ c. flour

½ tsp. soda ½ tsp. salt

Mix in order given, bake in greased tube or loaf pan at 350° about ¾ to 1 hour, or until straw emerges clean from center. This batter can also be poured into cupcake pans, well greased and baked about 20 to 30 minutes. Frost as desired, or serve with fruit and whipped cream.

Ann H. Jenkins

APRICOT FILLING FOR CHOCOLATE CAKE:

Bake your favorite chocolate cake in two layers.

Combine ½ c. sugar, ¼ tsp. salt, and 5 tbsp. flour in double boiler, add ¼ c. apricot juice and mix well. Sieve 1 cup apricot pulp, add gradually, and cook 5 to 7 minutes or until thick. Add 2 tbsp. lemon juice, chill well. Fold in ¼ of 1 c. cream whipped, spread half of mixture over bottom layer of cake, add rest of cream and cover top layer and sides.

Ann H. Jenkins

GRANDPA'S FAVORITE GINGER CAKE:

2½ c. flour

1 tsp. salt

2 tsp. baking powder

½ tsp. cloves - 1 tsp. soda

2 tsp. ginger - 2 tsp. cinnamon

½ c. shortening - ½ c. sugar

1 c. molasses - 2 eggs - 1 c. hot water

Cream shortening & sugar. Add molasses & soda - Stir in flour, baking powder & spices and eggs and the cup of hot water. Beat well.

Bake in well greased 9 x 9 pan in 350° oven about 40 minutes.

V. Kennickell

HERSHEY CHOCOLATE CAKE:

1 cup of margarine (2 sticks)
 2 cups sugar
 4 whole eggs
 1 cup buttermilk
 $\frac{1}{2}$ teaspoon soda
 $2\frac{1}{2}$ cups Softasilk Cake Flour (sifted once)
 1 teaspoon vanilla
 2 of smallest cans of Hershey Syrup
 5 Hershey bars (plain)

Take out margarine to soften up enough to cream well with sugar in mixer. Add eggs, one at a time. Mix soda in with measured cake flour. Add flour mixture and buttermilk alternately. Heat one Hershey bar in pan on stove long enough to melt. Turn burner off and add other 4 bars and mix well, and add to cake. Pour in the liquid syrup and then vanilla flavoring and blend in mixer. Bake in tube pan that has been greased and floured - also use wax paper in the bottom after greasing. Bake cake at 350° for first 30 minutes then change to 325° and cook cake for one hour. Let cake cool down, then with table knife go around the edge of tube part and outer edge of pan to be sure it won't stick.

FUDGE ICING:

2 cups sugar
 2 tablespoons cocoa to each cup of sugar (4 tbs.)
 1 stick of butter
 1 tablespoon of white Karo
 $\frac{1}{2}$ cup sweet milk
 a little salt
 1 teaspoon of vanilla

Bring mixture to a full boil and cook for one minute or a little over, stirring while cooking. Put pan in cold water and stir until mixture begins to thicken slightly, then ice cake.

Mrs. John Barnes

ITALIAN CREAM CAKE:

1 stick margarine
 ½ c. shortening
 2 cups sugar
 5 egg yolks (beat egg white till stiff and set aside)
 (1 t. baking soda - 2 cups plain flour)
 alternate soda & flour with 1 cup buttermilk
 1 t. vanilla
 1 7-oz. can coconut
 1 c. chopped nuts
 Combine the above and fold in egg whites

Bake at 350° for 20-25 minutes in (3) 9" greased & floured pans.

ICING:

Cream:

1 8-oz. cream cheese
 ½ c. shortening
 1 box powdered sugar
 1 t. vanilla

Add milk, if too stiff.

Judy Garren

COCA-COLA CAKE:

2 cups flour	1 t. salt
2 cups sugar	1 t. soda
1 cup of Coca Cola	½ cup buttermilk
1½ cups miniature marshmallows	3 T. cocoa
2 sticks margarine	2 eggs
1 T. vanilla	

Combine flour & sugar. Heat margarine, coke & cocoa to boiling. Pour over sugar & flour & mix. Add remaining ingredients & mix well. Bake in 13 x 9 pan 30-35 minutes at 350°.

ICING:

1 box 10X Confectioners Sugar	½ c. margarine
6 T. Coke	3 T. Cocoa
1 cup chopped pecans	

Bring cocoa, butter & coke to boil, pour over sugar, add pecans & spread over hot cake.

Joyce Brown

GUM-DROP CAKE:

Preheat oven to 325°.

1 cup Crisco - cream well
 1½ cup sugar - add gradually to Crisco
 ½ teaspoon salt
 2 eggs - mix well

Add the following one at a time - mixing well after each addition:

1 cup applesauce
 1 lb. small gum drops, cut small (No black ones)
 1 lb. white raisins
 4 cups sifted all-purpose flour sifted with:
 1½ teaspoon baking soda
 1 teaspoon baking powder
 1 teaspoon cinnamon

Add one cup of flour mixture at a time, mixing well after each addition.

Add:

2 teaspoons vanilla
 1 cup nuts cut small
 ½ lb. mixed fruit and peel
 ¼ lb. candied cherries cut small
 2 tablespoons brandy, if desired - Mix well.

Turn into 2 greased loaf pans.

Bake one hour or more in oven preheated to 325°.

After one hour, test with cake tester.

Cake is done when tester comes out clean.

Mrs. Blanche Hetherington

PLUM NUTTY CAKE:

2 cups sugar	$\frac{1}{2}$ tsp. cinnamon
$2\frac{1}{2}$ cups sifted self-rising flour	$\frac{1}{2}$ tsp. nutmeg
$\frac{1}{2}$ tsp. cloves	

Sift together above ingredients into large bowl. Add 3 eggs and 1 cup Crisco oil.

2 small size baby food plums - beat well. Add cup chopped pecans.

Bake in well greased & floured tube pan for $1\frac{1}{2}$ hours at 325° .
Dust with powdered sugar while warm.

Ruby Mallory

MY MOTHER-IN-LAW'S APPLE SAUCE CAKE:

$\frac{1}{2}$ c. butter	1 c. sugar
1 c. apple sauce	1 c. raisins
1 c. black walnut pieces	2 scant c. flour
$\frac{1}{2}$ tsp. cinnamon	$\frac{1}{2}$ tsp. ground cloves
$\frac{1}{2}$ tsp. grated nutmeg	1 tsp. soda in 1 tbsp. hot water
1 egg	

Cream butter & sugar, add egg, applesauce, raisins, and nuts. Sift flour and spices together, and add to mixture - beating well. Add soda dissolved in water, beat well and pour into greased and floured tube or loaf pan. Bake about 1 hour at 350° . Turn out on rack to cool.

Anne Hunter Jenkins

DUMP CAKE:

Grease pan well. Put 1 can of pie cherries in bottom, then 1 can crushed pineapples, slice $\frac{1}{2}$ stick butter (or margarine). Next sprinkle $\frac{1}{2}$ cup chopped pecans. Sprinkle white cake mix over all this & then slice 1 stick of butter (or margarine) over this & then sprinkle more pecans. Cook for 1 hour at 350° . Spoon out & serve with ice cream.

Jessie Lovin

1 - 2 - 3 - 4 CAKE:

1 c. butter or margarine	1 c. milk
2 c. sugar	$\frac{1}{2}$ t. salt
4 eggs	$1\frac{1}{2}$ t. baking powder
3 c. sifted plain flour	($\frac{1}{2}$ t. vanilla & $\frac{1}{2}$ teasp. butter excellent with chocolate layers)
	1 tsp. Vanilla or Lemon

Cream butter and sugar. (May add 1 - 2 T. boiling water for finer texture). Add eggs one at a time beating after each addition only until egg cannot be seen. Sift dry ingredients together and add alternately with milk and vanilla. Mix well. Bake at 350° for 35-40 minutes. All ingredients should be room temperature. Frost as desired.

J. Padgett

SOUR CREAM POUND CAKE:

6 eggs	"pinch" of soda
3 cups sugar	1 container sour cream
$\frac{1}{2}$ lb. butter	2 tsp. vanilla
3 cups cake flour	

Cream sugar and butter. Sift flour and soda once. Alternately add 2 eggs and 1 cup flour until all combined. Stir in sour cream and vanilla. Pour into ungreased tube pan. Bake in preheated oven at 325° for 1 hour to 1 hour and 5 min.

Joan Lance

COLD OVEN POUND CAKE:

2 cups margarine ($\frac{1}{2}$ lb.)	5 eggs
$\frac{1}{2}$ cup Crisco	1 cup milk
3 cups sugar	1 tsp. vanilla
3 cups flour (Plain)	1 tsp. lemon

Cream margarine & Crisco. Add sugar, cream again. Add $\frac{1}{2}$ of the flour and $\frac{1}{2}$ of milk. Then add eggs 1 at a time beating after each. Add rest of flour & milk, beat and add flavoring. Put in cold oven, turn on to 325°-bake 1 hr. then turn oven to 350°-bake $\frac{1}{2}$ hr. longer.

P.S. As ovens vary in heat, cook accordingly to your oven. 325° - 350° just right for my stove.

Dot Kitchens

POUND CAKE:

2 sticks butter	6 eggs
3 cups sugar	$\frac{1}{2}$ pint whipping cream
3 cups softasilk cake flour(sift once)	2 teaspoons vanilla

Take butter out long enough so your sugar will cream well in mixer. Add eggs, one at a time. Add flour and cream alternately, then add 2 teaspoons of vanilla. Bake in tube pan that has been greased and floured. Also use wax paper on bottom of pan. Put oven on 325° and place cake in oven in a few minutes, prior to the heat reaching it's 325°. Bake for 1 hour & 15 min. Test with toothpicks to be sure it is done. Let cool, then go with table knife around the edge of the tube part and outer edge of pan to be sure it won't stick when you turn your pan over. I put foil over my cake holder and sprinkle a little sugar over it, as it gives the cake a nice taste.

Mrs. John Barnes

CHEESE CAKE:

Crust:

2 cups Graham Crumbs
1 stick margarine
1 teaspoon powdered sugar

Filling:

1 package lemon Jello in one cup hot water. Let cool. Mix one 8 ounce cream cheese with 1 cup sugar gradually add to Jello. Whip 1 large can chilled pet milk - mix together.

Line pan with crumb mixture, saving about 1 cup for topping.

Mrs. George Rickman

CHRISTMAS FRUITCAKE:

$1\frac{1}{2}$ cup almonds	$\frac{3}{4}$ cup sugar
$1\frac{1}{2}$ cup walnut halves	$\frac{3}{4}$ cup flour
8 oz. dates, chopped	$\frac{1}{2}$ tsp. baking powder
1 cup maraschino cherries	$\frac{1}{2}$ tsp. salt
$\frac{2}{3}$ cup chopped peel	3 eggs
$\frac{1}{2}$ cup seedless raisens	1 tsp. brandy

Put first 6 in bowl, sift next 4 over mixture. Beat eggs until light. Add brandy. Pour over mixture and mix well.

Line and grease 9 x 5 x 3 loaf pan. Press in firmly. Bake at 300° for 1 hour and 35 minutes. Cool in pan for 10 minutes, then loosen around edges. Cool completely.

PIES & OTHER DESSERTS

SARA'S FUDGE:

- | | |
|---------------------------------|----------------------------------|
| 1) 4½ c. sugar | 5) 1 container Marshmallow Cream |
| 2) 1 can Pet Evaporated Milk | 6) 2 c. broken nut meats |
| 3) 2 sticks <u>butter</u> | 7) 1 tablespoon vanilla |
| 4) 3 small pkg. chocolate chips | 8) Dash salt |

Combine 1, 2, & 3 in pan - cook nine minutes, from the time it boils. Stir constantly.

Combine 4, 5, 6, 7 & 8 in large bowl. When cooked mixture has finished boiling, pour over chocolate chip mixture & combine. Pour into cookie sheet with sides. Cut into squares & freeze. Keep refrigerated or frozen when not being served.

Vicky Best

CREAM PUFFS:

- | | |
|------------|----------------------|
| 4 eggs | ½ stick butter |
| ½ c. flour | Pudding (any flavor) |
| 1 c. water | Cool Whip |

Boil 1 c. water + ½ stick butter (low heat). Add 1c. flour, stir vigorously for 1 minute. Remove from heat. Beat in 4 eggs. Drop ½ c. over ungreased cookie sheet. Bake 35 or 40 minutes at 400°. Remove from oven, split each puff open, put back in oven 5 minutes. Take out and cool, then fill with any flavor of pudding, top with Cool Whip when served.

Rebecca Nesbitt

ICE CREAM:

- | | |
|---------------|-----------------------|
| 4 Eggs | 2 cans Carnation Milk |
| 2½ cups sugar | 2 tbsp. vanilla |
| 6 cups milk | ½ tsp. salt |

Beat eggs until light. Add sugar gradually until mixture thickens. Add remaining ingredients. Makes 1 gallon.

S. Weaver

PIES & OTHER DESSERTS

HONEY GRAHAMS:

$\frac{1}{2}$ lb. margarine
 1 c. light brown sugar
 $\frac{1}{3}$ c. chopped nuts

Place graham crackers (after dividing into oblong pieces) on cookie sheet with edge. Melt butter or margarine over low heat. Add brown sugar, let boil up. When bubbling hard and butter & sugar are mixed, remove from heat & add nuts. Spread on top of crackers. Bake 350° for 8 minutes. Cool and break apart.

Karen Campbell

MORAVIAN COOKIES:

1 cup good black molasses	$\frac{1}{2}$ tsp. nutmeg
$\frac{1}{4}$ cup butter and lard mixed	$\frac{1}{2}$ cup brown sugar
$\frac{1}{2}$ tsp. soda	4 cups flour
$\frac{1}{2}$ tbsp. powdered cloves	1- $\frac{1}{2}$ tbsp. cinnamon
	$\frac{3}{4}$ tbsp. ginger

Cream sugar and lard and butter. Add molasses, soda and spices. Add all flour possible to make a stiff dough. Use remainder of flour for rolling. Cover and let stand overnight in cold place. The next day roll out very, very thin, using heavy cloth on board and thin cloth around rolling pin. The thinner, the better. Cut in various shapes. Bake in oven 325°, 10 minutes on well greased cookie sheets.

Eva Fitchett

OAT MEAL BOILED COOKIES:

2 cups sugar	4 tablespoons cocoa
$\frac{1}{2}$ cup milk	2 $\frac{1}{2}$ cups Quick Cook Oatmeal
$\frac{1}{4}$ lb. margarine (1 stick)	$\frac{1}{2}$ cup nuts
	2 teaspoons vanilla

Stir together sugar, cocoa, milk, Margarine and bring to boil -- when its to a rolling boil, boil for 1 $\frac{1}{2}$ minutes, remove and stir in other ingredients, beat for a few mins, then drop by spoonfuls on wax paper.

Maria B. Fletcher

PIES & OTHER DESSERTS

SNOWBALL COOKIES:

$\frac{1}{2}$ c. (1 stick) butter or margarine
 3T. 10X powdered sugar
 1 c. sifted flour
 1 c. finely chopped pecans
 10X powdered sugar

Cream butter and 3T. 10X sugar until fluffy. Stir in flour, then pecans until well blended. Chill until firm enough to handle. Roll dough into small balls. Place on cookie sheet. Bake at 325° for 20 minutes or until golden brown. Cool 5 min. Roll in 10X sugar while still warm to make a generous white coating. Cool. Store in tight fitting container.

Joan Allison

CARIOCA SQUARES:

Finely
 Crush 20 graham crackers, add
 1 can sweetened condensed milk
 6 oz. package chocolate morsels
 1 cup shredded coconut
 3/4 cup coarsely chopped walnuts

Mix well. Spread on shallow 10" x 12" pan. Bake in 325° oven 15-20 minutes. Do not overbake. Cut in squares while warm and place on wire rack to cool.

Frosting (if desired.) Mighty good just plain!

1 $\frac{1}{2}$ cup powdered sugar
 3 tbsp. butter
 2 tbsp. cream
 tiny bit of salt
 1 tbsp. rum or brandy

Mable Werden

PIES & OTHER DESSERTS

LOUISIANA MILLIONAIRE'S BROWNIES:

1 stick butter melted and creamed with
 2 cups sugar. Add
 4 whole eggs, well beaten
 ½ cake bitter chocolate melted over hot water
 1 cup flour
 1 cup chopped pecans

Cook in a shallow pan and a slow oven.
 Do not add baking powder or soda, nor milk.

Clara S. Patty

APPLE CRISP PUDDING:

Peel and core 6 or eight apples and cut in slices to make
 4 cups apples
 1 tsp. cinnamon
 7 tablespoons butter
 ½ cup water
 1 cup sugar
 ¾ cups flour

Butter casserole, add apples & pour the water and ½ the cinnamon over it. Work sugar, flour, butter and remaining cinnamon until crumbly. Spread over apple mixture and bake 45 minutes at 350°.

Dot Kitchens

"GRANDMA MACKEY'S LEMON PUDDING":

5 eggs
 2 lemons, grated
 rind and juice
 1 c. butter
 1 c. sugar

Cook all together in top of double boiler (over boiling water) until thick. Pour into 2 pie shells and bake at 450° until set and brown. Serve small slices, for this is very rich. And good!

Anne Hunter Jenkins'
 Gr. Gr. Gr. Mo.

PIES & OTHER DESSERTS

BAKED CUSTARD:

4 eggs	1½ cups carnation Milk and
½ cup sugar	1½ cups milk
dash salt	1½ teaspoon vanilla

Put eggs in large bowl, add sugar & salt. Beat one minute, add milk & vanilla, pour through fine strainer into 1 quart casserole. Set in shallow pan and add water to come half way up sides. Bake 1 hour at 300°.

To make rice custard, use the above mixture and add two tablespoons cooked rice and ½ cup raisins. Do not strain. Pour into casserole and bake as above.

Mrs. George Rickman

CHERRY CHEESE CAKE:

Blend together 3 cups graham cracker crumbs and 1½ sticks butter, salted.

Pat ½ of this mixture into an oblong pan (15" x 9"), reserve the rest of the mix for topping.

Beat together till stiff:

1 cup milk
2 envelopes Dream Whip
One 8 oz. pkg. cream cheese (room temp)
¾ cups sugar

Put ½ of this mixture on the crumbs in pan. Reserve the rest. Spoon over the first two layers 2 cans of cherry pie filling. Then make a second layer of the cream mixture. Sprinkle on the remainder of the crumb mix. Chill for 24 hours.

Mrs. Paul Rickman

PIES & OTHER DESSEETS

QUICK AND EASY COBBLER:

2 cups fruit (cooked in 1 cup sugar)

1 cup flour

1 cup sugar

1 cup milk

Mix flour, sugar & milk until smooth. Place 1 stick butter or margarine in bottom of baking dish, pour mixture over butter. Add fruit & bake about 45 minutes or until browned at 375°.

S. Weaver

EASY LEMON PIE:

1 can frozen lemonade (small)

1 can condensed milk

1 large container cool whip

Mix together well. Pour in graham cracker crust. Garnish with cherries.

S. Weaver

EASY STRAWBERRY PIE:

1½ c. sugar

4 T. flour or corn starch

1½ cups boiling water

Pour sugar & flour into the boiling water. Cook till transparent. Add 3 oz. pkg. strawberry Jello - Cool - Add 1 qt. fresh strawberries. Pour into 2 baked pie shells. Chill & serve with whipped cream.

Sandy Samz

PIES & OTHER DESSERTS

JIFFY APPLE PIE:

5 cups apples	$\frac{1}{2}$ cup butter or margarine (1 stick)
$\frac{1}{2}$ cup sugar	Dash cinnamon
$\frac{1}{2}$ cup flour	2 slices of cheese

1. Pare apples and slice in ungreased pie pan.
 2. Melt butter.
 3. Cut cheese in small pieces.
 4. Blend all ingredients and pour over apples.
- Bake 400°. 30 minutes.

Fannie Davall

OLD FASHIONED COCONUT PIE:

4 eggs beaten	2 cups sweet milk
1-3/4 cups sugar	1 teaspoon vanilla
1/2 cup self-rising flour	1/2 stick butter or marg.-softened
1 can or pkg. (7 oz.) coconut	

1. Blend sugar and flour. Stir eggs with other ingredients.
2. Turn into 2 nine-inch pie crusts. Bake 30-40 min. @ 350°.

Allen Hughes

GRANNY'S SHOOFLY PIE:

1 c. molasses	1 teaspoon soda
1 c. boiling water	

Mix well & pour into 2 nine-inch pie pans lined with pastry.
Make crumbs as follows:

4 c. flour	Combine these in a crumb as you would for pastry.
2 c. brown or white sugar	
1 c. solid shortening	

Sprinkle crumbs over liquid in shells & bake at 350° until firm and brown - About $\frac{1}{2}$ hour.

Vicky Best

PIES & OTHER DESSERTS

CHOCOLATE ANGEL PIE:

2 egg whites
 1/8 tsp. salt
 1/8 tsp. cream of tartar
 1/2 cup sifted granulated sugar
 1/2 cup finely chopped walnut or pecan meats
 1/2 tsp. vanilla
 1 pkg. (1/4 lb.) Bakers German Sweet Chocolate
 3 tbsp. water
 1 tsp. vanilla
 1 cup whipping cream

Beat egg whites, salt and cream of tartar with egg beater until soft peaks are formed. Add sugar gradually and continue beating until mixture is very stiff. Fold in nuts and 1/2 tsp. vanilla. Turn into lightly greased 8-inch pie pan and make a nest-like shell, building sides up 1/2 inch above edge of pan. Bake in slow oven (300°) 50-55 minutes. Cool.

Place chocolate and water in saucepan over low heat. Stir until chocolate is melted. Cool until thickened. Add 1 tsp. vanilla. Whip cream. Fold chocolate mixture into whipped cream. Spoon into meringue shell. Chill about 2 hours before serving. Makes 6-8 servings.

Eva Fitchett

CRANBERRY SURPRISE PIE:

2 cups fresh cranberries	1/2 cup sugar
1/2 cup chopped walnuts	
2 eggs	1 cup sugar
1 cup flour	3/4 cup melted oleo

Grease 10" pie plate. Spread cranberries over bottom. Sprinkle with 1/2 cup sugar and nuts. Beat eggs well. Add 1 cup sugar gradually, beat thoroughly. Add flour, butter and eggs and sugar. Pour batter over cranberries. Bake 60 minutes at 325°.

Frances Finney

PIES & OTHER DESSERTS

CHOCOLATE PIE:

3 cups sugar
7 tablespoons cocoa
Dash of salt

Mix and set aside

4 eggs
1 tall can Pet milk
1 stick of melted margarine
1 teaspoon vanilla
1 large can coconut (7 oz.)
1 cup chopped nuts

Mix in Order.
Makes 3 pies

Bake 40 minutes at 350°. Leave in oven after heat is off -
for short time.

P.S. Gail's favorite.

Allen Hughes

NEVER FAIL PIE CRUST:

2 c. flour (all purpose)
1/2 c. liquid Crisco
1/4 c. milk
1 t. salt

Mix with a fork and roll out between two pieces of wax paper.
Makes 2 crusts.

Betty Seifert

A RECIPE FOR PARENTS:

Blend 1 c. love and ½ c. kindness. Add alternately in small portions 1 c. appreciation and 3 c. pleasant companionship into which has been sifted 3 tsp. deserved praise. Flavor with 1 tsp. carefully chosen advice and a dash of discipline. Lightly fold in 1 c. cheerfulness to which has been added a pinch of sorrow. Pour with tender care into clean small ears and let bake until well matured. Turn out on the surface of society, humbly invoke God's blessing, and it will serve all mankind.

Mary Dodd

AMBROSIA

1 6 oz. frozen orange juice concentrate
3 med. apples
1 firm banana
1 small can crushed pineapple
1 small box coconut
sugar to taste

Place orange juice in mixing bowl; add water according to can directions. Peel, core and coarsely grate apples and banana; add to juice. Add pineapple and coconut; sweeten.

Serve immediately. Yield: 10 servings

MINCED MEAT CREAM PIE

1 cooked pie shell
1 jar minced meat
1 medium carton cool whip
Mix together and chill

CANNING CORNER

COMPANY BEST PICKLES:

12 cucumbers
3 cups sugar (scant)
4 cups vinegar
2 tablespoons pickling spices
 $\frac{1}{4}$ cup salt

Place cucumbers in boiling water to cover for 4 mornings. Drain off water each morning before putting fresh boiling water in. On the fifth day, put cucumbers up crosswise $\frac{1}{4}$ inches thick & put the spices, sugar & vinegar mixture over them & let stand for two days. Heat to boiling point & put in hot jars & seal.

Jessie Lovin

SQUASH PICKLE:

4 quarts sliced squash (yellow, summer)
2 quarts sliced onions
1 cup salt

Mix well and cover with ice water. Let stand 3 hours. Then wash well.

5 cups sugar
5 cups vinegar
1 tbsp. celery seed
1 tsp. mustard seed
 $\frac{1}{4}$ tsp. tumeric

Mix all together and let come to a rolling boil. Seal in hot sterile jars.

Half of receipe makes 4 pints.
I processed mine 10 minutes.

Eva Fitchett

CANNING CORNER

SQUASH PICKLES (Makes 10 Pints)

4 quarts squash Do not peel squash; slice real thin.
2 quarts onions

Put in large pan and sprinkle 1/2 cup salt over squash & onions; cover with water and ice. Let stand three hours. Cover with lid.

Drain & rinse with cold water. Use large pot for next steps:

5 cups sugar	1 tablespoon celery seed
5 cups vinegar	1 tablespoon mustard seed
1½ teaspoons tumeric	

Bring to boil and put squash and onions in; bring to a boil but do not boil.

Put in hot jars and seal.

Mrs. Howard Austin

PEACH PRESERVES:

4 lbs. of peaches - peeled & cut up.
3 lbs. of sugar

Cook "a long time" stirring almost constantly - juice should be clear & sticky to the touch. Place in hot jars - use hot lids and let seal.

Sandy Samz

RHUBARB CONSERVE:

5 cups Rhubarb - cut fine	1 small can crushed pineapple
4 cups sugar	1 box Jello - any flavor.
	Strawberry & Cherry good.

Cook first 3 ingredients 10 to 20 minutes. Add Jello, stir until dissolved. Put in to Jelly glasses. Makes about 4 pints.

Dot Kitchens

CANNING CORNER

DILLY BEANS:

2 lbs. green beans - trimmed	2½ cups water
1 tsp. Cayenne Pepper	2½ cups vinegar
4 cloves garlic	¼ cup salt
4 heads of dill	

Pack beans lengthwise into hot jars leaving ½ inch head space. To each pint add ¼ tsp. cayenne pepper, 1 clove of garlic and 1 head of dill. Combine remaining ingredients and bring to boiling. Pour boiling hot over beans leaving ½ in head space. Adjust caps. Process pints and quarts 10 minutes in boiling water bath. Yields about 4 pints.

Note: Let beans stand for two weeks before tasteing to allow the flavor to develop.

Note: Instead of clove of garlic, I used granulated garlic. We like the dill flavor better than too much garlic.

Fannie Davall

MISCELLANEOUS

VIRGINIA SCRAMBLES

STEP A:

The most critical period for the successful completion of this recipe occurs in the immediate hours preceding its preparation. One must always begin in the early evening, in the company of good friends who enjoy the fruit of the vine, or who can appreciate the improvement to the quality of water by the addition of aromatic spirits. The recipe always seems to work best after 1:00 a.m.

STEP B:

While one person beats two eggs per person into a large mixing bowl, another person searches the refrigerator and cupboards for additional ingredients that may be suitable. These may consist of left-over ham, finely chopped; ground beef; bits of frankfurters; chicken; turkey; turkey dressing; pastrami, etc. (On one occasion, fried eggplant was used successfully.) Let your imagination run riot. Any, or all of the above should be mixed in with the eggs. About 1/4 cup per person.

Meanwhile, a third person chops one medium onion, perhaps a portion of bell pepper, and bits of tomato and cheese. This, too, is added to the pot.

A fourth person can be helpful in discovering additional seasonings that may be handy. (Oregano, sherry, thyme, celery salt, etc., according to taste.)

When thoroughly mixed, pour the mixture into an omelet pan (a large frying pan will do) and cook over a medium heat until the eggs appear to be the right texture.

Serve with plenty of buttered toast and hot coffee.

Your guests will marvel at your culinary ability! In the early stages of the development of this recipe, when a rare failure was experienced, it was discovered that repeating Step A and beginning again brought immediate satisfactory results.

John Wright

TIA MARIA LIQUEUR

1/2 pound regular grind coffee
1 quart water
Boil 2 minutes

Add 1/4 cup chocolate chips - Let stand overnight
Strain several times through tea strainer or cheesecloth.

Boil together:
3 cups sugar
2 cups water
Let cool

Mix all together.

Add: 1 ounce vanilla
1 pint 190 proof grain alcohol

Makes 2 fifths

John Wright

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The Group

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